

WHAT IS CLAIMED IS:

- 1 1. A method for preparing a potato product comprising:
2 producing potato pieces having a desired shape from potatoes; and
3 passing the potato pieces through a batter solution containing a food
4 grade color selected from the group consisting essentially of, individually or in
5 combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color
6 compounds or aluminum salts of corresponding FD&C dyes extended on a
7 substratum of alumina hydrate.
- 1 2. The method of Claim 1, wherein the potato pieces are produced by
2 cutting the potato into the potato pieces and at least partially cooking the potato
3 pieces in a water bath or a steam chamber to swell and partially gelatinize potato
4 starch in the potato pieces before passing said pieces through the batter solution.
- 1 3. The method of Claim 2, wherein the potato pieces that are at least
2 partially cooked are dried before passing the potato pieces through the batter
3 solution.
- 1 4. The method of Claim 1, including removing the potato pieces from the
2 batter solution and parfrying the potato pieces.

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1 5. The method of Claim 1, wherein the potato pieces are produced by
2 forming a potato mash from the potatoes and extruding the potato mash to form
3 the potato pieces.

1 6. The method of Claim 1, including adding a natural or artificial
2 sweetener to the batter solution before passing the potato pieces through the batter
3 solution to impart a sweet taste to the potato pieces.

1 7. The method of Claim 1, including adding granulated sugar to the batter
2 solution before passing the potato pieces through the batter solution.

1 8. The method of Claim 1, including adding granulated sugar and
2 sucralose to the batter solution before passing the potato pieces through the batter
3 solution to impart a sweet taste to the potato pieces.

1 9. A method of preparing potato products comprising:
2 at least partially cooking potatoes in a water bath or a steam chamber;
3 producing potato mash from the at least partially cooked potatoes;
4 mixing the potato mash with at least one of an artificial or natural
5 sweetener and food grade color to produce a potato mixture;
6 forming the potato mixture into potato pieces;

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1 frying the potato pieces; and
2 freezing the potato pieces.

1 10. The method of Claim 9, wherein the potato mash is mixed with a
2 natural or artificial sweetener that includes granulated sugar.

1 11. The method of Claim 9, wherein the potato mash is mixed with a
2 natural or artificial sweetener that includes sucralose.

1 12. The method of Claim 9, wherein the potato mash is mixed with cocoa
2 and chocolate flavor.

1 13. The method of Claim 9, wherein the potato mash is mixed with
2 artificial cinnamon flavor.

1 14. The method of Claim 9, wherein the potato mash is mixed with a food
2 grade color selected from the group consisting essentially of, individually or in
3 combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color
4 compounds or aluminum salts of corresponding FD&C dyes extended on a
5 substratum of alumina hydrate.

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1 15. The method of Claim 9, wherein the potato mash is mixed with both an
2 artificial or natural sweetener and food grade color.

1 16. A prepared colored French fried potato product comprising:
2 potato pieces which have been passed through a colored batter solution
3 containing food grade color to coat the potato pieces and impart color to the potato
4 pieces, and subsequently fried;
5 the food grade color in the batter solution being selected from the group
6 consisting essentially of, individually or in combination; xanthine, monoazo,
7 pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of
8 corresponding FD&C dyes extended on a substratum of alumina hydrate.

1 17. The prepared colored French fried potato product of Claim 16,
2 wherein the potato pieces are formed potato pieces produced from a potato mash.

1 18. The prepared colored French fried potato product of Claim 16,
2 wherein the potato pieces are cut from raw potatoes.

1 19. The prepared colored French fried potato product of Claim 16,
2 wherein the batter solution also includes an added artificial or natural sweetener.

1 20. The prepared colored French fried potato product of Claim 16,
2 wherein the potato pieces are frozen.

1 21. A prepared sweet flavored French fried potato product comprising:
2 potato pieces produced through addition of a natural or artificial sweetener
3 to impart a sweet taste to the potato product and subsequently fried.

1 22. The prepared sweet flavored French fried potato product of Claim 21,
2 wherein the natural or artificial sweetener includes granulated sugar.

1 23. The prepared sweet flavored French fried potato product of Claim 21,
2 wherein the natural or artificial sweetener includes sucralose.

1 24. The prepared sweet flavored French fried potato product of Claim 21,
2 wherein the potato pieces also contain added cocoa and chocolate flavor.

1 25. The prepared sweet flavored French fried potato product of Claim 21,
2 wherein the potato pieces also contain artificial cinnamon flavor.

1 26. The prepared sweet flavored French fried potato product of Claim 21,
2 wherein the potato pieces also contain a food grade color selected from the group

1 consisting essentially of, individually or in combination; xanthine, monoazo,
2 pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of
3 corresponding FD&C dyes extended on a substratum of alumina hydrate.

1 27. The prepared sweet flavored French fried potato product of Claim 21,
2 wherein the potato pieces are formed potato pieces produced by forming potato
3 mash containing the natural or artificial sweetener.

1 28. The prepared sweet flavored French fried potato product of Claim 27,
2 wherein the potato mash also contains an artificial coloring agent.

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